



Gluten-Free Zucchini Banana Bread

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SUMMARY

My sister found out recently that she's allergic to gluten, so when we went on a family trip recently, I decided to try my hand at making some gluten-free zucchini bread. The recipes I found online were all pretty confusing (mixing flours, xanthan gum -- I threw up my hands!) so I decided to just wade in and experiment. I also wanted to avoid using sugar so my toddler could have some without going crazy on the plane (some recipes used as much as 2 cups of brown sugar with very little zucchini to balance it out) so I added some banana and raisins instead. The results were pretty fantastic, if I do say so myself, and about as healthy as it gets! .

Step 1 — Gluten-Free Zucchini Banana Bread



- Simmer the raisins in an equal amount of water until they are nice and plump.

Step 2



- Mash the bananas.

Step 3



- Grate the zucchini.

Step 4



- Mix all the ingredients together, including the water the raisins were simmered in.

Step 5



- Put in a greased loaf pan or baking dish (the one pictured here didn't have angled sides and so it was hard to get the bread out once it was done!). Bake at 375 for 45-50 minutes, or until a knife comes out clean.

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